



MANGO

84 proof • Distilled in Haiti

Saint Benevolence Mango is a vibrant expression of raw terroir driven Haitian rum, known as clairin, macerated with lush juicy mangos. An abundant crop in Haiti, mangos are often infused into the local rum as a traditional way of consumption. Crafted in small batches, this spirited blend is both bright and bold, offering a luscious, fruit-forward profile that dances between earthy clairin character and silky mango richness. It's perfect on the rocks, in your favorite rum cocktail, or in a blanc vermouth highball.

DISTILLERY: Distilled at Dorcinvil Distillery

REGION: St. Michel de l'Attalaye

DISTILLER: Dr. Rev. Gueillant Dorcinvil

MACERATION: Five day maceration with dried mangos

BLENDING: Maceration is blended with our own ex-bourbon barrel aged clairin, plus subtle amounts of lime peel and cinnamon

TASTING NOTES: Straw colored in the glass with butter and sun ripened mango on the nose. The palate adds a hint of spice, more juicy mango, and a hint of oak. A pleasant dry finish is complimented by a whisper of citrus oil.

ABOUT SAINT BENEVOLENCE

Saint Benevolence was founded by Gueillant Dorcinvil in 2017 with the joint purposes of promoting the traditional spirit of Haiti, fueling economic growth, and promoting global health equity. **Every bottle of Saint Benevolence sold funds one chemotherapy treatment** and provides jobs and economic stimulation to Haiti. To support Saint Benevolence is to "Drink to Goodness."

